

EVENING MENU (6-9pm)

STARTERS

Soup of the day with bread and butter £4.50

Spiced chick peas & baby potatoes, confit cherry tomatoes, smoked red pepper sauce, ricotta cheese, courgette ribbons & basil oil £8.50

Crispy braised pork & black pudding croquettes, salad of apples, celery & walnuts £8.95

Cured salmon, beetroots, compressed cucumber, caviar & sorrel mayonnaise £9.50

Wood pigeon breasts, confit leg ravioli, creamed wild mushrooms, cured ham, red wine & date sauce £10.00

MAIN MEALS

British beef burger, caramelised onions, hot spiced melted cheese, salad & match stick fries £12.50

Potato "risotto", baby spinach, sautéed wild mushrooms, mozzarella cheese & dried potato skin crumb, rocket leaves & parmesan £12.50

Fresh haddock in crispy beer batter, mushy peas, hand cut chips £12.95

Tagliatelle pasta with roasted vegetables, sun blushed tomatoes, olives, parmesan cheese & basil pesto cream £12.75

Cauliflower, pea & spinach bhuna masala, coconut milk, steamed basmati rice, vegetable pakora & kachumber salsa £12.95

Roasted hake fillet, dived scallops, chorizo, saffron potatoes, foraged sea vegetables, shell fish & cognac bisque £22.00

Beef bistro rump steak, glazed baby carrots, charred onions, salt baked turnips, water cress sauce, garlic cream & a bowl of chips £25.00

Gressingham duck breast, beetroot & cherry puree, pickled cherries, spring greens, buttery mashed potatoes & Madeira sauce £18.00

Fell bred lamb rack & crispy slow cooked shoulder, minted pea puree, broccoli & a lamb jus £25.50

Pork belly & dived sea scallops, puy lentil, pancetta lardoons, young carrots, purple stem broccoli & apple cider puree £24.00

SIDES – All £4.00

Bowl of mixed salad

Garlic bread with cheese

Hand cut chips

French fries

Beer battered onion rings

Cauliflower cheese

Buttered purple stem broccoli

Mashed buttery potatoes